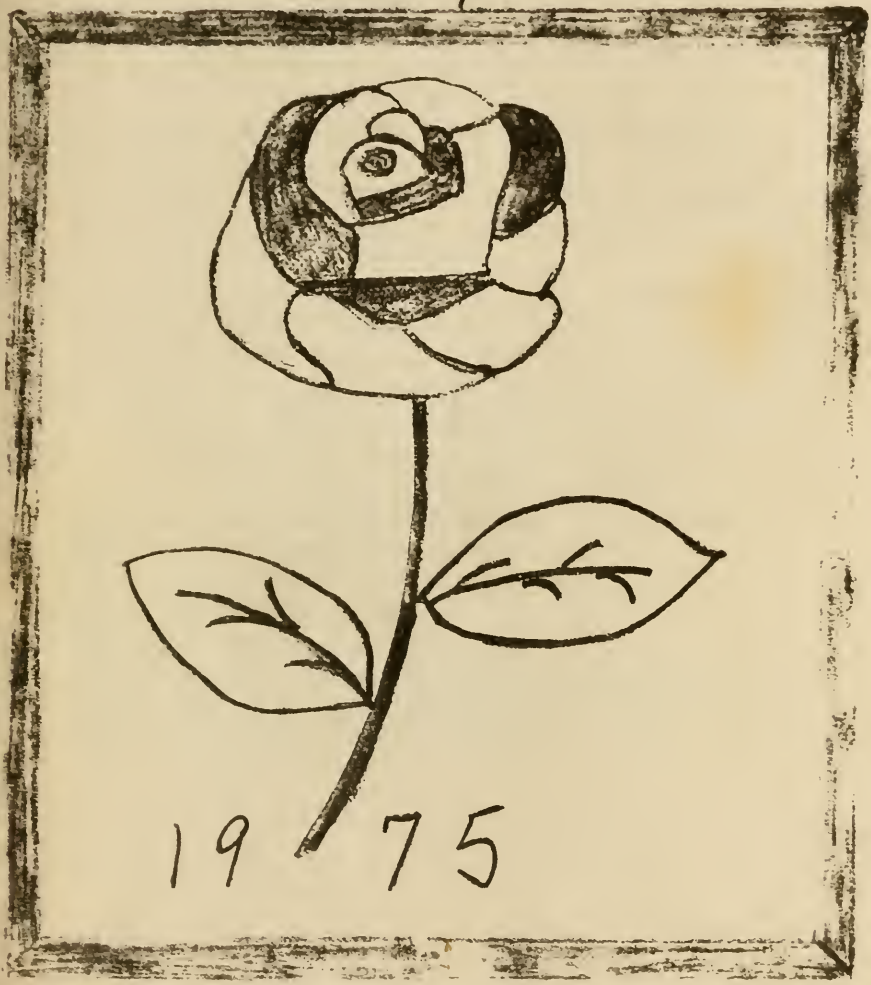
Mother's DAY



First Assembly
Of God
VA. Beach, VA.

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CAKES

Life's Garden

"Mother is the blossom...
Radiant, complete.
The children are the tiny buds...
Delicate and sweet.
Father is the sturdy stem
That holds them straight and tall.
Love is the root that gives them life
And nourishes them all."

ONLY A MOTHER

Who else but a mother would....

... take care of us when we have measles?
... patch up our favorite jeans- for the tenth time?
... run after the school bus with the lunch money we had forgotten?
... take time to read stories to us- even when we are big enough to read by ourselves?
... bake our favorite cookies for us?
... let our friends stay over night, even though she might not get much sleep?
... take the smallest piece of cake so everyone else could have enough?
... listen to our problems and sorrows?
... and laugh with us when we are happy?

A mother's love is so strong that she will do anything she can to keep you from unhappiness and sorrow.

Lemon-Apricot Cake

1 yellow or lemon supreme cake mix
3/4 cup oil
½ cup sugar
1 cup apricot nectar
4 eggs

Place all ingredients, except eggs, in bowl and mix well. Add eggs one at a time, and beat well. Put into greased and floured tube pan. Bake at 350 degrees for 1 hour. While cake is still warm, turn upside down on plate and pour on the following:

1½ cup confectioners sugar
Rind of 2 lemons
1½ lemons, juice and pulp

Mix well and smooth on cake until all is absorbed.

Andy White

Apple Sauce Cake

1 cup sugar
½ cup shortening
2 eggs
1½ cup unsweetened applesauce
2 cups flour
1 cup raisins
½ cup nuts
1 tsp. baking powder
½ tsp. baking soda
1 tsp. cloves
1 tsp. cinnamon

Mix together and bake at 375 degrees for 45 minutes.

Paula Creamer

Raisin and Spice Cake

1 cup of raisins
2 and 2/3 cups of sifted cake flour
1 tsp. of baking soda
1 tsp. of salt
1 tsp. of cinnamon
½ tsp. of nutmeg
½ tsp. of allspice
3/4 cup of shortening (room temp.)
1 and ½ cups of firmly packed brown sugar
Buttermilk or sour cream
3 eggs
1 cup of chopped nuts
(Fluffy sea foam frosting) For Icing
(Covered with Coconut)

Rinse raisins with hot water, then drain and chop. Sift flour with soda, salt and spices. Stir shortening to soften, add flour mixture, brown sugar and milk. Mix until all flour is moistened, then beat 2 minutes at medium speed of electric mixer, scraping bowl add eggs. Beat 1 min. longer with mixer. Stir in raisins and nuts Pour batter into 3, 8 inch layer pans. Bake at 350 degrees for 25 min. or until cake springs back when pressed lightly. Cool then frost. Sprinkle top and sides with coconut.

Sea Foam Frosting

Combine 2 eggs whites, 1½ cups firmly packed light brown sugar, dash of salt ½ cup of water, 1 tablespoon light corn syrup in top of double boiler. Beat 1 min. or until nixed well. Place over boiling water and beat constantly at high speed for 7 min., or until frosting will stand in stiff peaks.

Alberta Martin

Tellers Cake

2 cups sugar
2 cups flour
1 stick marg.
½ cup shortening
4 tbsp. cocoa
1 cup water
½ cup buttermilk
2 eggs slightly beaten
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla

Sift together sugar and flour, put in large mixing bowl. Combine margarine, shortening, cocoa, and water in small sauce pan, bring to rapid boil, pour over flour mixture, stirring well add remaining ingredients and mix well. Pour into greased and floured 6 by 11 sheet cake pan, bake at 400 degrees for about 20 min.

Frosting (make 5 min. before cake is done.)

1 stick marg.
4 tbsp. cocoa
6 tbsp. milk
1 box powdered sugar
1 tsp. vanilla
1 cup chopped nuts

Melt together margarine, cocoa, and milk. Bring to a boil, pour over sugar mixing well and add nuts and vanilla. Beat well and spread over hot cake.
Ice cake in pan.

Joyce Hammack

Scripture Fruit Cake

4½ cups ---	I Kings 4:22
1 cup ---	Judges 5:25
2 cup ---	Jeremiah 6:20
2 cup ---	I Samuel 30:12
2 cup ---	Nahum 3:12
2 cup ---	Numbers 17:8
2 tbsp. --	I Samuel 14:25
1 tsp. ---	Levitious 2:13
6 ---	Jeremiah 17:11
½ cup ---	Judges 4:19
2 tsp. ---	Amos 4:5
2 tsp. ---	II Chron. 9:9

Follow mixing instructions for any basic fruit cake. Bake in very slow oven, 275 degrees for 3 or 4 hours.

Chocolate Pound Cake

3 cups sugar
½ cup margarine
1 cup crisco
5 eggs
3 cups plain flour
1 cup milk
½ cup cocoa
1 tsp. baking powder
½ tsp. salt
1 tsp. vanilla

Cream sugar with margarine and crisco. Add eggs, milk and vanilla. Add dry ingredients, that have been sifted together. Bake at 300 to 325 degrees for 1 hour 20 min. Don't open oven under 1 hour. May be eaten as is or iced with any choc. icing.

Oatmeal Cake

½ cup butter
1 cup brown sugar
1 cup oatmeal
1½ cup plain flour (not sifted)
1 tsp. soda
½ tsp. nutmeg
½ tsp. salt
½ tsp. cinnamon
½ tsp. vanilla
2 eggs
1 cup white sugar
1½ cup boiling water

Add boiling water to oatmeal and let cool, cream butter and sugar, add 1 egg at a time, beat after each egg. Add oatmeal mixture, add flour, with soda and spices in flour, add vanilla. Cook in sheet cake pan for 25 min. at 350 degrees.

Icing

Melt 1 stick of butter, 1 cup cocoanut, 1 cup chopped pecans, 1 cup brown sugar, and 2 egg yolks. (do not cook but mix very well.) Spread on top of cooked cake and put back in oven till brown.

Phyllis Hyllberg

Sista Kake (Norweigan Cake)

1½ cup sugar 5 eggs (beaten)
Cream together
Sift
4 cups flour 1tsp. baking soda
2 tsp. baking powder 1½ tsp. Cardamon
add above ingredients to creamed mixture, then add:
1 cup sour cream
¼ cup citron or mixed fruit
½ cup raisins
1 cup melted butter (not margarine)
Mix well, pour into 2 greased loaf pans. Bake in 350 deg. oven for 1 hour.

Judy Hill

Earnestly working in the wrong place

For those who think sincerity is all that God expects, consider some workmen who sincerely thought they were working on the right lot, but were on the wrong side of town.

Herman Bauer and his wrecking crew had bought the salvage rights to a fire damaged building in Minneapolis. He did $25,000 worth of damage to the heating system of a building at 5th Street and Third Avenue in Northeast Minneapolis before he was told that the building he had purchased for $25 was in North Minneapolis.

Applesauce Spice Loaf

½ cup soft butter
1 cup brown sugar
3 eggs
2½ cups sifted flour
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1/8 tsp. nutmeg — 1 Loaf pan
½ cup applesauce
1 tsp. vanilla
1 cup coarsely chopped pecans

Cream butter and brown sugar until light and fluffy, add eggs one at a time, beating after each. Add flour, soda, salt, cinnamon, and nutmeg alternatley with the combined applesauce and vanilla. Pour into greased and floured bread pan.

Bake in oven at 350 degrees for 1 hr. and 10 mins. Wrap in foil.

Sister Jan Burdick

Coconut Topped Cake

1½ cups sugar — 1½ cups flour
1 tsp. vanilla — 2 sticks margarine
6 eggs (save 2 whites for topping.)

Cream butter and sugar, add eggs and vanilla, and flour. Beat 2 min. then bake at 325 degrees, in layer pans.

Topping

1 cup sugar — 3/4 cup water
2 egg whites from eggs in cake
1 container Jack's frozen grated coconut
1 pkg. instant vanilla pudding

Combine sugar, water and bring to boil, remove from heat. Beat egg whites till fluffly, not stiff. Add to sugar mixture. Add coconut and vanilla pudding. (Don't mix pudding as directed on pkg., just add as is to mixture) Put on layers.

Red Velet Cake

½ cup shortening
1½ cup sugar
2 eggs
2 tbsp. cocoa
2 oz. red food coloring
1 tsp. salt
1 tsp. vanilla
1 cup buttermilk
2½ cups cake flour
1½ tsp. soda
1 tbsp. vinegar

Cream shortening, sugar and eggs. Make a paste with cocoa and food coloring. Add to creamed mixture. Mix salt and vanilla with buttermilk. Add alternately with flour to creamed mixture. Do not beat. Bake in two 9 inch pans at 350 degrees for 30 min.

Ermine Frosting

5 tbsp. flour
1 cup milk
1 cup granulated sugar
1 cup butter
1 tsp. vanilla

Cook flour and milk until thick. Stir constantly; cool. Beat sugar and butter mixture with electric mixer thoroughly. Add vanilla. Add to flour and milk mixture. Beat until consistency to spred.

(Fluffy like whipped cream.)

Sister Ruck

Sour Cream Pound Cake

2 3/4 cups sugar
1 cup butter
6 eggs
3 cups sifted flour
½ tsp. salt
¼ tsp. baking soda
1 cup sour cream
½ tsp. lemon extract
½ tsp. orange extract
½ tsp. vanilla

In mixer bowl, cream together sugar and butter till light and fluffy. Add eggs one at a time, beating well after each addition: sift together flour, salt and soda: add to creamed mixture alternately with sour cream, beating after each addition. Add extracts and vanilla, beat well. Pour batter into greased and flour 10 inch tube pan. Bake in oven at 350 deg. for 1½ hrs. until cake test done. Cool 15 min. and remove from pan.

Sister Jan Burdick

Fruit Cake

Boil together in a large pot for 5 min.

1 box raisins
2½ cups cold water
2 cups sugar
1 tsp. cinnamon
1 tsp. cloves
½ tsp. salt
4 tbsp. butter

allow to cool, then add:

4 cups flour
1 tsp. baking powder
½ tsp. soda (dissolved in little water)
2 eggs Beat well and add 1 large container mixed candied fruit and peels
1 cup chopped walnuts Mix well
Pour into greased and floured 10 inch tube pan. Bake in oven at 300 deg. for about 1½ hrs. Makes about 6½lbs. cake.

Judy Hill

Banana Cake

Cream together
- ½ cup soft shortening
- 1½ cups sugar

Beat in thoroughly
- 2 large eggs

add together
- 2¼ cups flour
- ¼ tsp. baking powder
- 3/4 tsp. soda
- 1 tsp. salt

add alternately
- ¼ cup buttermilk
- 1½ cup mashed bananas
- ½ cup chopped nuts

Bake at 350 degrees for 25 to 30 min. in a greased 13 x 9 pan.

Sandy Jacobson

Sock-It-To-Me-Cake

1 box Duncan Hines butter cake mix
(use no butter)
4 eggs
3/4 cup crisco oil
1 cup sour cream
1 tsp. cinnamon
¼ cup granulated sugar
5 tbsp. brown sugar
½ cup chopped nuts

Combine cake mix, oil, cream, and granulated sugar and blend well. Add eggs one at a time, beating well after each. Mix brown sugar, cinnamon and nuts pour 1/3 batter mixture into greased floured tube pan. Sprinkle ½ brown sugar mixture on top. Pour 1/3 more batter and add remaining brown sugar mixture. Top with rest of batter. Cook for at least 1 hr. at 350 deg.

Glaze if desired.

Andy White /2

Fresh Strawberry Cake

1 pkg. white cake mix
3 tbsp. sifted flour
1 box strawberry jello
½ cup water
3/4 cup salad oil
4 eggs
½ cup fresh strawberries sliced

Combine cke mix, flour, jello, water, oil, and eggs. Beat 2 min., add berries and beat 1 min.

Bake in long pan 13x9x2½ at 300 degrees 45 to 50 min.

Frost however you like.

Margaret Beiler

"Water Gate" Cake

1 box white cake mix - dry
1 box pistachio instant pudding - dry
1 cup oil
1 cup ginger ale
3 eggs
½ cup nuts (chopped any kind)

Mix ingredients well and bake in oven at 350 degrees for 40 minutes

Icing

2 pkgs. dream whip
1 box pistachio instant pudding
1¼ cup milk

Beat well.

Sister Ruck

No Bake Cheese Cake

1 large can of pet milk (put in big bowl in frig. till crystals forms.)
1 package lemon jello
1 package cream cheese (place in bowl set aside in warm place.)
1 cup boiling water

Gramham cracker crumbs
1 stick of marg.
2 tablespoon of conf. sugar
put crumbs in 6 by 11 cake pan and mix marg. and sugar to make crust.

Beat milk till fluffy, add 3/4 cup sugar gradually, 2 tsp. vanilla, 3 tbsp. concentrated lemon juice, continue whipping till smooth. Put in pan sprinkle crumbs on top let sit several hours in frig.

Joyce Hammack

Fruit Cocktail Cake

1½ cups of flour
1 cup of sugar
1 tsp. of soda
pinch of salt
Mix above ingredients together and add
2 beaten eggs
1 tsp. of vanilla
1 no. 2 can of fruit cocktail

1 cup of brown sugar
1 cup of nuts (optional)
Mix and sprinkle on top
Bake at 375 degrees until done.

Paula Creamer

Sour Cream Pound Cake

1 cup of butter or margarine
3 cups of sugar
6 eggs separated
3 cups of sifted all-purpose flour
¼ tsp. baking soda
1 cup of dairy sour cream

Cream together butter and sugar: add egg yolks, one at a time, beating thoroughly after each addition.

Sift together flour and soda; alternately add flour and sour cream to creamed mixture, beating well after each addition.

Beat egg whites until stiff and fold in. Add no flavoring. Turn batter into greased and floured 10 inch tube pan. Bake in 300 degree oven 1 hour and 30 min. No icing needed.

Sometimes I add 1 cup of peeans.

Alberta Martin

Fresh Apple Cake

1¼ cups sugar
1½ cups sifted flour
3/4 cup wesson oil
1 tsp. soda
½ tsp. salt
2 cups grated apples
1 tsp. vanilla
1 tsp. each of cinnamon, cloves nutmeg
2 eggs
1 cup chopped nuts

Combine all ingredients and mix well. Pour into greased and floured 13 x 9 inch pan.
Bake at 350 degrees for about 30 minutes.

Vernie Torgerson

Apple Walnut Cake

4 cups coarsly chopped apples
2 cups sugar
2 eggs (beaten slightly)
3/4 cup vegetable oil
2 tsp. vanilla
3 cups sifted all-purpose flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 cup chopped walnuts

Combine apples and sugar - let stand
Beat eggs slightly. Beat in oil and vanilla, mix and sift flour, baking soda cinnamon, and salt. Stir alternatly with apple-sugar mixture. Stir in walnuts. Pour into greased and floured oblong pan. Bake at 350 degrees for about 1 hour. Let stand in pan until quite cool, then turn out on rack to complete cooling.

Andy White

Cocoanut- Rum Cake

Cream together
2 sticks softened oleo
½ cup Crisco
Add:
5 eggs
3 cup sugar
3 cups plain flour
½ tsp. rum flavoring
½ tsp. cocoanut flavoring
1 cup milk
Pour into well greased and floured tube pan. Bake at 325 degrees about 1½ hrs. Use a confectioner sugar glaze.

Vernie Torgerson

"7 - Up" Cake

1 box lemon supreme cake mix
1 box lemon or pineapple instant pudding
4 eggs
3/4 cup Wesson oil
1-10 oz. bottle 7-Up

Blend all ingredients together and beat time given on cake mix. Bake in 3 or 4 greased and floured round cake pans. Cook at 350 degrees for 20 to 25 min. Layers will be thin. Cool and spread with icing.

Icing

1 small can crushed pineapple undrained
1 stick margarine
1½ cups sugar (granulated)
2 eggs
2 tbsp. flour
Cook all ingredients until mixture is thick. Add cocoanut - 1 small can and ½ cup chopped pecans if desired. Spread on layers and stack.

Hazel Davidson

By An Ironing Board

I think that I shall never cease
To wonder as I sprinkle,
Why cloth that will not hold a crease
Holds every wrinkle.

Spicy Oatmeal Praline Cake

1½ cups all-purpose flour
1 cup quick-cooking oats
2/3 cup brown sugar (packed)
½ cup granulated sugar
1½ tsp. soda
1 tsp. salt
½ tsp. nutmeg
½ cup shortening
1 cup water
2 eggs
2 tbsp. dark molasses

Heat oven to 350 degrees. Grease and flour oblong pan, 13x9x2 inches. Measure all ingredients except topping (found below) into large mixer bowl. Blend ½ min. on low speed scraping bowl occasionally. Pour into pan. Bake 35 to 40 min. Cool slighty. Spread topping over cake. Set oven at broil and/or 550 degrees. Place cake 3 in. from heat. Broil 2 to 3 min. or until topping is golden brown.

Coconut-Raisin Topping

Mix all ingredients thoroughly

¼ cup butter (melted)
2/3 cup brown sugar (packed)
½ cup flaked coconut
½ cup raisins
½ cup chopped pecans
3 tbsp. light cream

Fresh Apple Cake

1 ¼ cups Wesson oil
2 cups white sugar
2 eggs
2½ cups all purpose flour
½ tsp. soda
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
2 tsp. vanilla
2 cups peeled, raw, diced apples
½ cup or more chopped pecans

Mix oil, sugar and eggs in mixer. Add flour, soda, baking powder, salt, cinnamon, and vanilla, after sifting dry ingredients. Fold in apples and nuts. Bake in 8x12 in. pan greased and floured for 35 to 40 min. at 350 degrees.

Polish Cheesecake

1-8 oz. pkg. cream cheese
2/3 cup sugar
2 eggs
½ cup sour cream
1 tsp. vanilla

Beat sugar and cream cheese. Add sour cream and vanilla. Add eggs one at a time, beating well after each, set aside.

1 cup flour
½ cup butter
2 eggs
1 tsp. vanilla
¼tsp. salt
2/3 cup sugar
1 tsp. baking powder
1 tbsp. milk

Mix together. Place in pan, put filling over. Bake at 350 degrees for 40 to 45 mins. Cool 15 mins. Spread with topping. Bake 10 min. serve hot or cold. Use 9X13 pan.

Topping

1 cup sour cream
2 tbsp. sugar
1 tbsp. vanilla

Cake that can be used with different Frosting

Preheat oven to 350 degrees. Grease pan generously and dust with flour. Use shortening to grease.

1. Have ready 1 cup water and 2 eggs
2. Blend two boxes Jiffy cake mix, ½ cup water and 2 eggs.
3. Beat two minutes at medium speed. scrape bowl often
4. Add the ½ cup water and beat 2 min. at high speed again.
5. Bake 8x1½ round pan--25 to 30 min.
   9x1½ round pan--20 to 25 min.
   8x8 square pan--20 to 25 min.
6. Cool 10 minutes before removing from pan.

This is a two layer cake. You can cut the single layers in half and frost between.

M. Gray

Grandmother

She lets him go barefoot in summertime
And swing on the garden gate.
She lets him eat cookies between his meals
And stay up disgracefully late.

She indulges him when he visits;
She was stricter with her boy.
But this one isn't hers to raise-
Only to enjoy.

Sock-It-To-Me-Cake

1 pkg. Duncan Hines Butter Cake Mix
1 cup sour cream
½ cup Crisco Oil
¼ cup sugar
¼ cup water
4 eggs
Filling:
1 cup chopped pecans
2 tbsp. brown sugar
2 tsp. cinnamon

In large mixing bowl blend mix, sour cream, oil, ¼ cup sugar, water and eggs. Beat at high speed for 2 min. Pour 2/3 of the batter in a greased and floured 10 inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture. Bake until cake springs back when touched lightly. Cool right side up for 25 mins. then remove from pan. Cook cake in a 375 degrees oven.

Glaze

Blend 1 cup confectioners sugar and 2 tbsp. milk. Drizzle over cake.

Mothers Are

"Blowers of noses and washers of ears,
Smoothers of bumped spots and wipers
of tears,
Scrubbers of dishes and wielders of mops,
Grandmas for dollies and winders of tops,
Bathers of babies and umpires of spats,
Finders of rubbers, mittens, and hats,
Helpers with lessons and makers of beds,
Shakers of dustcloths and combers of heads,
Button- sew-oners and winders of clocks,
Menders of dresses and darners of socks,
Tellers of stories and readers of books,
Doctors for heartaches and hearers of
prayers,
General directing all family affairs,
Tenders of home fires and builders of men-
Oh, for the gift of an adequate pen!"

Selected

Cookies

Boiled Cookies

2 cups sugar
½ cup milk
¼ cup margarine or butter
4 tbsp. cocoa
2½ cups quick cooking oatmeal
¼ cup chopped nuts
2 tsp. vanilla
½ cup peanut butter (optional)

Cook sugar, milk, butter and cocoa for about 1½ min. Start counting when mixture reaches a full rolling boil. Remove from heat and add oats, nuts and vanilla and peanut butter if desired. Beat well until blended. Spoon onto wax paper.

Rita Gallaway

Butter Balls

1 lb. butter
2 cups finely chopped nuts (pecans preferred)
Dash salt
4 cups sifted all-purpose flour
½ cup confectioners sugar
1 tsp. vanilla

Mix together all ingredients. Shape into small balls. Bake on ungreased cookie sheet in 350 degrees oven 20-25 mins. Immediatly roll in additional confectioners sugar. Allow to cool; then roll again in confectioners sugar. Keeps well in air tight container.

Alberta Martin

Oatmeal and Nut Cookies

1-12 oz. chocolate chips
3/4 cup shortening-soft
1 cup firmly packed brown sugar
½ cup granulated sugar
1 egg
¼ cup water
1 tsp. vanilla
1 cup sifted all-purpose flour
1 tsp. salt
½ tsp. soda
3 cups Quaker Oats (quick or old fashion) (uncooked)
1 cup chopped walnuts

Beat shortening, sugars, egg, water and vanilla together until creamy. Sift together flour, salt and soda; add to creamed mixture, blend well. Stir in oats, nuts and chips. Drop by teaspoonfuls on to greased cookie sheets. Bake in preheated oven at 350 degrees for 10-12 mins. Makes 5 dozen.

Choco-Bars

¼ cup butter
1¼ cup graham cracker crumbs
1¼ cup flaked coconut
1-16 oz. pkg. semi-sweet chocolate chips
½ cup chopped walnuts
1 can Eagle Brand milk

Melt butter in 8x8 pan. Over butter sprinkle graham cracker crumbs, coconut, chocolate chips, walnuts and top with milk. Bake for 45 min. at 325 degrees. Cool and cut.

Paula Creamer

Applesauce Oatmeal Cookie
(A Moist Cookie)

1 cup shortening (crisco preferred)
2 cups sugar
2 eggs
2 cups applesauce (1-16 oz. can=2 cups)
1 cup raisins
1 cup nuts (pieces)
2½ cups oatmeal (quick cooking)
3 cups flour
2 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 tsp. nutmeg
1 tsp. baking powder
2 tsp. soda

Combine shortening, sugar, eggs, and applesauce. Add sifted dry ingredients, raisins, nuts and oatmeal. Using spoon to mix. Drop by tablespoonfuls on greased cookie sheet(use shortening for this.)

Bake at 375 degrees 12-15 min. Remove with spatula immediately onto sheet aluminmum foil. Scrape the sheet with your spatula. Regrease sheet and proceed with remainder. It will take about 3 times to use entire amount. These can be frozen.

M. Gray

Preacher Cookies

4 tbsp. cocoa
2 cups granulated sugar
½ cup milk
½ cup (1 stick) margarine
½ cup peanut butter
3 cups regular oatmeal

In saucepan heat together to boiling the first 4 ingredients; boil one minute and remove from heat. Add peanut butter and oatmeal and blend well. Drop by teaspoonfuls onto wax paper. Refrigerate. Makes about 5 dozens.

Alberta Martin

Lemon Pudding Cookies

½ cup shortening
½ cup sugar
1 pkg. (3 3/4 oz.) lemon instant pudding
2 eggs
1½ cup sifted flour
½ tsp. soda
¼ tsp. salt

Cream shortening, sugar and dry pudding. Beat eggs and add to shortening mixture. Sift flour, soda and salt; add to mixture. Blend well. Drop by teaspoons onto ungreased cookie sheet.

Bake until cookies are set and still golden 10-12 mins. at 375 degrees. Remove immediately from sheets. Makes 4 dozen.

Earleen White

Old Fashioned Oatmeal Cookies

1 pkg. Duncan Hines Spice Mix
2 cups uncooked rolled oats
2 eggs
3/4 cup cooking oil
½ cup milk
2 cups raisins
1 cup chopped nuts
¼ cup dark brown sugar

Combine all ingredients and mix well. Drop from teaspoon onto an ungreased cookie sheet. Bake at 350 degrees for 12 mins.

Anna Ruck

Merry Christmas Cookies

Mix thoroughly:
1/3 cup shortening (soft)
1/3 cup sugar
1 egg
2/3 cup honey
1 tsp. lemon flavoring
Sift together and stir in:
2 3/4 cups sifted flour
1 tsp. soda
1 tsp. salt
Chill dough, roll out ¼ thick. Cut into desired shapes, place 1 inch apart on lightly greased baking sheet. Bake until, when touched lightly with finger no imprint remains. When cool ice and decorate as desired. Bake at 375 degrees about 8 to 10 min.

Vernie Torgerson

Raisin Roughs

1 cup shortening
½ cup peanut butter
2 cups granulated sugar
3 eggs
1 cup flour
3/4 tsp. salt
3/4 tsp. baking soda
1½ tsp. cinnamon
¼ cup milk
1½ tsp. vanilla
3½ cups rolled oats
2 cups raisins

Cream shortening, peanut butter and sugar together thoroughly. Add eggs one at a time beating well after each. Sift flour, salt, soda and cinnamon together; blend in creamed mix. Add milk and vanilla. Stir in oats and raisins. Drop by teaspoons onto a greased baking sheet. Bake at 375 degrees about 15 mins. Remove to wire rack and cool.

Paula Creamer

"From raking the leaves to mowing the lawn
To setting the dinner table,
Most children like to be helpful-
Till they're old enough to be able."

Swedish Spritz

1½ cup butter or margarine
1 cup sugar
1 egg
1 tsp. vanilla
½ tsp. almond extract
4 cups flour all-purpose
1 tsp. baking powder

Cream butter or margarine and sugar thoroughly. Add eggs, vanilla and almond extract. Beat well. Sift flour and baking powder. Add to creamed mixture. Mix till smooth. Do not chill.

Force dough through cooky press, forming various shapes on ungreased cooky sheet. Bake at 400 degrees for 8-10 mins. Yeild 6 dozen.

Hazel Davidson

Chocolate Cookies

1 pkg. Devil's food cake mix (Jiffy)
1 egg
2 tbsp. water
1 tbsp. melted shortening (Crisco preferrable)
½ cup chopped nuts or substitute seedless raisins

Heat oven to 350 degrees. In small bowl blend all ingredients well. Drop dough by teaspoon on to ungreased baking sheet. Bake 10 to 12 min. Cool 10 to 15 min. and remove from cooking sheet.

M. Gray

Chocolate Drop Cookies

½ cup shortening
3/4 cup sugar
1 egg
2 square unsweetened melted chocolate
1 3/4 cup sifted flour
½ tsp. salt
½ tsp. soda
½ cup cold coffee

Mix together thoroughly shortening, sugar and egg. Add chocolate, sifted dry ingredients; add to creamed mixture alternately with coffee. Drop by tsp. full 2 inches apart on greased cookie sheet. Top each with a walnut.

Bake at 400 degrees for 8 to 10 min.

Makes 3 doz.

Sister Jan Burdick

The Secret of Physical Fitness

"Some folks go for skiing
Others chase pop flies.
But I pursue a wire cart
Loaded with supplies.

Some folks swing at golf balls.
Other folks skip rope.
But I play catch with oranges
And juggle bars of soap.

Many folks spend money
Keeping fit and strong...
I just go supermarketing
And take the kids along."

Orignal Toll House Cookies

Preheat oven to 375 degrees. Sift together 2¼ cups sifted flour, 1 tsp. baking soda, 1 tsp. salt, set aside. Combine 1 cup softened butter or shortening, 3/4 cup granulated sugar, 3/4 cup firmly packed brown sugar, 1 tsp. vanilla, ½ tsp. water, beat till creamy. Beat in 2 eggs. Add flour mixture, mix well. Stir in one 12 oz. pkg. Nestles Semi-Sweet Chocolate Morsels, 1 cup coarsely chopped nuts. Drop by well rounded half teaspoonsfuls onto greased cookie sheets. Bake at 375 degrees 10-12 mins.

Anna Ruck

Sandies

1 cup butter or margarine
1/3 cup sugar
2 tsp. water
2 tsp. vanilla
2 cups sifted all-purpose flour
1 cup chopped pecans

Cream butter and sugar; add water and vanilla; mix well. Add flour and pecans; Chill 3-4 hours. Shape in balls or fingers.

Bake on ungreased cooky sheet in slow oven (325 degrees) for 20 mins. Cool slightly; roll in confectioners sugar.

Hazel Davidson

M&M Plain Chocolate Candies

1 cup shortening
1 cup brown sugar firmly packed
½ cup granulated sugar
2 eggs
2 tsp. vanilla
2¼ cups sifted all-purpose flour
1 tsp. baking soda
1 tsp. salt
1½ cups M&M plain chocolate candies
(3/4 pound pkg.)

Cream shortening, sugar, eggs, and vanilla well. Sift together flour, soda, and salt. Add dry ingredients gradually to creamed mixture-mix well.

Stir in ½ cup M&M plain chocolate candies; reserve remaining candies for decorating. Drop by teaspoon on ungreased baking sheet. Decorate tops of cookies with remaining M&M candies. Bake in oven at 375 deg. for 10 to 12 min., or until golden brown. Makes about 6 doz. cookies.

Edna Shorter

Peanut Butter Cookies

½ cup butter
½ cup peanut butter
1 cup brown sugar
1 egg

Cream these ingredients, and then add:

½ tsp. salt
½ tsp. soda
1¼ cup flour

Mix well; drop by tsp. on greased cookie sheet. Bake in oven at 350 degrees for 8 min.

Judy Hill

Butter Pecan Ref. Cookies

1 cup butter or margarine
2 cups brown sugar
2 eggs
1 tsp. vanilla
1 cup chopped pecans
1 tsp. baking powder
3½ cups sifted flour
¼ tsp. salt

Cream butter well; add sugar, and cream until light and fluffy. Add well beaten eggs, vanilla and chopped pecans; blend well. Sift dry ingredients and combine with creamed mixture to make a smooth dough; form into 2 rolls 1½ in. in diameter and wrap in wax paper. Chill in ref. for 5 to 6 hrs.

Phyllis Hyllberg

Shortbread Cookies

Mix together:
2 sticks soft margarine
1 cup powdered sugar
Then add:
1 3/4 cup flour
1 tsp. vanilla
Mix well, roll out ¼ inch thick, cut with cutter, bake at 325 degrees in oven for 10-15 mins. Do not over bake.

Judy Hill

Improved With Age Cookies

½ cup butter
½ cup shortening
1½ cups sugar
½ tsp. soda, dissolved in 1 tbsp. warm water
½ tsp. each cinnamon, nutmeg, and cloves
2½ cups all-purpose flour
2 tsp. vanilla
3 eggs
pinch of salt
1-8 oz. pkg. pitted dates -- chopped
½ cup raisins -- chopped
1 cup pecans -- chopped

Cream butter and shortening; add sugar gradually and cream until light and fluffy. Add eggs one at a time, blending after each addition. Sift dry ingredients, add to other mixture, blend well. Now add soda that has been dissolved in tbsp. of warm water and blend well. Add fruit, nuts, and mix.

Drop from spoon onto greased cookie sheet. Leave space for spreading. Bake at 350 degrees for 12 to 14 min.

Makes 5 to 7 doz. cookies.

Phyllis Hyllberg

Some people give their mite,
Others give with their might,
And some don't give who might!

Sugar Cookies

Cream togehter
½ cup butter 1 cup sugar
Blend in 1 large egg
Sift together and add to mixture
2 to 2¼ cups all-purpose flour
2 tsp. baking powder
½ tsp. salt
½ tsp. vanilla

Divide dough into two parts. Chill 1 to 2 hrs. so it will be easier to handle. Roll dough, one part at a time, to 1/8 inch thickness and cut with tupperware cookie cutters. Keep other part of dough chilled until ready to roll. Transfer to cookie sheet and bake in preheated moderated oven (375 deg.) 8 to 10 min. Frost, if desired, with Confectioner's sugar-water glaze.

Makes approximately 2 doz. cookies.

Confectioner's Sugar-Water Glaze

Blend together 1 cup sifted confectioner's sugar and 5 to 6 tsp. water. Add food coloring, if desired. Brush glaze over cookies while still warm.

Edna Shorter

Power Of The Pen

Possibly 750 million of the world's people have never heard the gospel once.
To reach such masses, Communism has found an answer in the printing press.
Their last year's budget for literature amounted to 3½ billion dollars.
Only recently have mission leaders recognized the advantages of the printed or "silent missionary."

Old Spice Cookies

2 cups brown sugar
1 cup shortening
2 eggs
½ cup sour milk
2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
3 cups sifted flour
1 tsp. soda
1 cup mixed nuts and raisins

Cream sugar, shortening, and spices together; add beaten eggs, milk and flour, sifted with soda and salt. Beat well, add nuts and raisins, mix in till blended. Drop by tsp.full on greased cookie sheet, bake at 375 degrees for 12 to 15 min.

Sister Jan Burdick

Russian Teacakes

Mix throughly
1 cup soft butter
½ cup sifted confectioner's sugar
1 tsp. vanilla
Sift together and stir in;
2¼ cups sifted flour
½ tsp. salt
Mix in; 3/4 cup chopped nuts
Chill dough. Roll into 1 inch balls. Place on greased baking sheet. Cookies do not spread. Bake until set but not brown. While still warm, roll in confectioner's sugar; cool. Roll in confectioner"s sugar again. Bake at 400 deg. 10 to 12 min. Makes about 4 doz.

Vernie Torgerson

Desserts

Mother's Love

Mother's love is like an island
In life's ocean, vast and wide;
A peaceful, quiet shelter
From the wind, the rain, the tide.
It is bound on the north by hope,
By patience on the west,
By tender counsel on the south,
And on the east by rest.
Above it, like a beacon light,
Shine faith and truth and prayers;
And through the changing scenes of life
I find a haven there.

-- Author Unknown

Old-Fashioned Bread Pudding

4 cups soft bread crumbs
2 cups milk
¼ cup butter
½ cup sugar
2 eggs-slightly beaten
¼ tsp. salt
1 tsp. cinnamon
½ cup seedless raisins
2 apples, peeled and cut

Place bread crumbs in 1½ quart baking dish. Scald milk with butter; pour over crumbs. Add sugar, eggs, salt and cinnamon; blend well. Top with raisins and apples. Bake in 350 degrees oven for 40 min. Serve warm with or without cream.

Jan Burdick

Heavenly Pie

1 cup sugar
2 egg whites
Pinch of cream of tartar
Pinch of salt
3 bananas, mashed
½ cup chopped nuts
1 unbaked pie shell

Beat sugar, egg whites, cream of tartar and salt until it stands in peaks. Fold in bananas; add nuts. Pour into an unbaked pie shell. Bake at 350 degrees for 25 or 30 min. Let cool. Serve topped with whipped cream; sprinkle with chopped nuts. Yield: 6 servings.

Jan Burdick

Lemon Chess Pie

1 2/3 cups sugar
1 tbsp. corn meal
1 tbsp. flour
4 eggs-unbeaten
¼ cup margarine-melted
¼ cup milk
Juice of 1 lemon
Grated rind of ¼ lemon
9 in. unbaked crust

Toss sugar, corn meal and flour together lightly. Add eggs, margarine, milk, grated lemon peel and lemon juice. Beat with mixer, slowly at first, then briefly on medium speed; not long enough to make it foamy.

Pour mixture into pie shell. Bake 45-50 min. at 375 degrees. Cover top with foil for first 35 mins. then uncover.

Earleen White

Chess Coconut Pie

1 ¼ cup sugar
¼ cup orange juice
¼ cup melted butter
3 eggs
1 can coconut
1 tsp. vanilla

Mix well and pour into unbaked pie shell. Bake for 10 min. at 400 degrees. Reduce heat to 350 degrees and bake until brown.

Jane Williams

Easy Made Banana Pudding

For large banana pudding use two pkgs. of jello vanilla pudding mix. If small pudding use only one box. Make pudding according to instructions on pkg. Line your dish with vanilla wafers sides and bottom. Slice your bananas. Use as many as you desire. Put sufficient amount of vanilla wafers into your blender and place on button marked grind as you want these to be kind of fine. Usually takes half a blender full. Sprinkle this over your pudding and put saran or waxed paper over the dish and put into refrigerator until ready to serve. The crumbs on top will take the place of meringue. This saves on using eggs.

M. Gray

Fruit Cobbler

1 stick margarine
1 cup sugar
1 cup flour
1 cup milk
2 tbsp. baking powder
1 can ready to eat fruit pie mix

Pour pie mix into baking dish, mix all other ingredients and pour over fruit. Bake in 325 degrees oven until done.

Alberta Martin

Orange Ice Box Pudding

½ cup sugar
3 eggs
1/3 cup orange juice
24 Lady Fingers or Sponge Cake
1 tbsp. flour mixed in sugar
1 cup milk
1 tbsp. butter
rind of ½ orange grated

Mix sugar, flour with egg yolks, add milk, butter and cook until thick. Add orange juice and grated rind. Cool; Fold in beaten egg whites. Arrange layers of lady fingers, pudding in glass pie or square dish. Top with whipped cream and cherry.

Jane Williams

Surprise Dessert

1 small carton of small curd cottage cheese
1 small carton of whip cream
1 small pkg. strawberry jello
1 small can of pineapples or fruit cocktail

Blend cottage cheese and whip cream well. Add jello powder, then blend in pineapple or fruitcocktail. Mix well. Serves 4 or double each ingredient and serve 8.

Holiday Bread Pudding

2 cups slightly toased bread cubes
(or left over toast, cut in cubes)
2½ cups milk
2 tbsp. butter (or margarine)
¼ tsp. salt
1/3 cups sugar
1 tsp. vanilla
2 whole eggs and 1 egg yolk
½ cup preserves (cherry, strawberry or blackberry)
1 egg white
2 tbsp. sugar

Put bread cubes in bottom of greased 1½ to 2 qt. casserole. Heat milk with butter, salt and 1/3 cup sugar until butter is melted; add vanilla and stir into beaten whole egg and yolk. Pour over bread cubes. Set casserole in shallow pan of hot water and bake in 325 degrees oven for 45 to 60 min. until a sharp-pointed knife inserted halfway between center and outer edge comes out clean. Spread preserves over top of pudding. Beat egg white until almost stiff, gradually add 2 tbsp. sugar while continuing to bear until meringue is very stiff. Spread over preserves on pudding and place in a 400 degrees oven for 8 to 10 min., or place under broiler heat until meringue is delicately toasted.

Yield: 6 servings.

M. Gray

4/5

Pineapple, Coconut, Lemon Pie

2 cups sugar
4 eggs
1 stick butter
1 med. size can pineapple
1 cup coconut
1 tsp. lemon flavor
2 tbsp. corn starch

Mix all ingredients and pour into unbaked pie shell. Bake 30 to 40 min.

Alberta Martin

Banana Cream Pie

2 cups scalded milk
3 eggs
¼ cup sugar
2 cups sliced bananas ½ in. thick
salt
Baked pie shell
½ tsp. vanilla

Beat eggs, add sugar and salt. Add milk gradually. Stir constantly. Cook in double boiler until mixture coats spoon. Add vanilla. Do not let boil. Cook 7 min. Bake shell and fill with slice bananas. Pour custard over bananas. Top with meringue and chill.

Salads

Gumdrop Salad

1 can (20 oz.) pineapple chunks
1 can (16 oz.) white grapes
1 can (11 oz.) mandarin oranges
1 pkg (8 oz.) miniature marshmallows
1 cup assorted gumdrops
½ cup chopped nuts
½ cup sugar
¼ cup flour
¼ cup lemon juice
1 cup pineapple juice
1½ cup whipping cream
dash salt

Drain all fruit; combine with marshmallows, gumdrop, and nuts; set aside.

Combine sugar, flour, salt in sauce pan; stir in lemon and pineapple juices; cook over low heat until thickened stirring constantly; cool.

Fold in whipped cream and fruit mixture; chill in covered bowl for 12-24 hours.

Cauliflower con Sauce'

Boil 1 large head of cauliflower 12 to 15 mins. in shallow pan; test making sure of tenderness.

Separate in medium size cloves.

Mix;

½ cup mayonaise
2 tsp. mustard
1 cup grated cheese

Melt together and pour over cauliflower. Heat at 350 degrees 5 to 10 mins.

Avocado Hadar (Isreal) Salad
Avocado and citrus fruits

3 med. size avocado
Lemon juice
2 oranges
2 grapefruits
12 pitted cherries

Slice each avocado lengthwise into 2 halves. Rub exposed surface with lemon juice to prevent discoloring. Peel oranges and grapefruits. Cut into segments and remove membrance. Arrange fruit section in each avocado half and let stand 30 min. Decorate each half with 2 cherries and arrange on serving plate.

Bean Salad

1 lg. can whole green beans
1 lg. can cut wax beans
1 lg. can kidney beans
1 onion, minced
1 green pepper, diced
1 cup sugar
½ cup salad oil
2/3 cup white vinegar
3/4 tsp. salt

Drain beans; add all remaining ingredients. Marinate salad for at least 12 hours.

Jan Burdick

Mother's Dictionary of Foods

" Meat:
Just two kinds are eaten
From toddlers to teeners;
One is hamburger...The other is wieners.
Potatoes:
The star of the platter,
They're known far and wide.
All children love them...But only fried.
Vegetables:
To do you a favor,
A youngster may take
A spoonful of these...If you bribe him
with cake.
Milk:
Abland tasting liquid
To wash down the food
That kids swallow whole...Untasted,unchewed
Cake:
After pleading to get it,
A typical kid'll
Eat off the frosting And-crumble the middle

MAIN DISHES

Lasagna

Brown 3/4 lb. hamburger and ¼ lb. sausage in 1 tbsp. oil
Add to hamburger mix:
1 clove minced garlic
1 tbsp. parsley flakes
2 tsp. salt
1-2 lb. can tomato sauce
1-6 oz. can tomato paste
Simmer 1 hour till thick. Cook noodles as directed on pkg. drain and rinse in cold water.
Cheese Mix:
2 beaten eggs
2 tsp. pepper
2 tbsp. parsley flakes
½ cup or 1 pkg. grated chedder cheese
½ cup or 1 pkg. motzerrela cheese
Place ½ of noodles in large cake pan. Then ½ of cheese mix over noodles and then ½ of tomato mix. Repeat but have cheese mix on top. Bake 30 min. in 375 degrees oven.

Andy White

Meat Loaf

2 lbs. ground beef
1 cup old fashioned oats
1 med. onion-diced
2 eggs
salt and pepper to taste
½ can tomatoe soup

Mix all ingredients together in large bowl. Shape into loaf and place in baking dish. Bake at 350 degrees for 1 hour; pour ½ can soup over top and bake ½ hour more.

Jan Burdick

Moussaka (Greece)
(Meat and eggplant pie)

4 small eggplant
1½ tsp. salt
1½ tbsp. oil
3 tbsp. butter
1½ lbs. lamb or ground beef
2 onions chopped
pepper
¼ tsp. cinnamon
4 ripe tomatoes, peeled
3 tbsp. chopped parsely
2-3 tbsp. water
6 tbsp. breadcrumbs
6 tbsp. grated parmesan cheese
3 egg yolks
2 cup sauce (receipe below)

Cut eggplant into thick slices. Sprinkle with 1 tsp. salt and set aside for 15 min. Wash excess and drain. Heat oil in skillet; add eggplant slices and fry lightly brown on both sides. Remove to paper towel. Heat butter and brown meat. Add onions and brown slightly. Season with remaining salt & pepper & cinnamon. Add tomatoes, parsley and water. Bring to boil and simmer 20 min. Sprinkle ½ breadcrumbs into buttered casserole, ½ meat, ½ eggplant. Sprinkle 1/3 cheese. Repeat layers. Beat egg yolks and add to sauce. Pour sauce over dish and sprinkle with remaining cheese and bread-crumbs. Bake in a 350 degrees oven for 45 min.

Béchamel Sauce

2 tbsp. butter
2 cups milk
2 tbsp. flour
½ tsp. salt
pepper

Melt butter, stir in flour. Cook over low heat for 1 min. Add milk slowly, stirring with wire whisk to form smooth thick sauce. Season with salt and pepper

Mexican Casserole

1 lb. large egg noodles
1 can tomatoe soup/½ cup water
1 can Rotel spiced tomatoes & peppers
1 can sweet whole corn
2 lbs. hamburger
1 medium onion
1 cut grated cheddar or pizza cheese

Cook noodles until tender; place half on bottom of 9x13 baking pan. Add half of browned hamburger meat sautę' with garlic, salt, pepper and onion according to taste. Mix tomatoes and tomato soup together and add half of mixture to noodles and meat. Add corn, add remaining noodles and meat, add remaining tomato mixture and cover top with grated cheese.
Bake at 350 degrees for 20 min. Serves 8.

Ham & Scalloped Potatoes

1 can condensed cream of mushroom soup
¼ cup milk
Dash of pepper
5 cups sliced potatoes
1 lb. cooked ham-diced-2 cups
½ cup chopped onions
¼ cup chopped green peppers
1 tbsp. butter or oleo

Blend soup, milk and pepper. Add potatoes, diced ham, onion and green peppers. Mix; turn into ungreased 2 qt. casserole. Dot top with butter. Bake uncovered for 1 hr. in 350 degrees oven. Cover and continue to bake 45 min. or till potatoes are done.
Trim with parsley; Serves 6.

Poulet Saute' 'a la Bordelaise (France)
(Chicken with Shallots & Artichoke Hearts)

2½-3lb. frying chickens, cut up
6 tbsp. butter
2 tbsp. oil
16-24 whole peeled shallots or small white onions
Salt & Pepper
2 bay leaves
1 tsp. lemon juice
1-9 oz. pkg. frozen artichoke hearts (or canned)

Wash chicken and dry thoroughly on paper towel. Melt 4 tbsp. butter and 2 tbsp. oil in skillet. Brown chicken, use tongs to turn; as they brown remove to plate. When all chicken is browed, add shallots to pan and cook. Pour off all but a small amount of grease and return chicken to skillet. Season with salt & peper. Lay bay leaves on top and cover pan. Cook slowly and baste often.

Melt 2 tbsp. butter in small pan; add lemon juice. Add artichoke hearts and toss in lemon-butter until glissening. Season with salt & pepper, cover and cook low heat for 10-15 min. or until tender.

After chicken has cooked, remove to serving plate. Arrange shallots and artichoke hearts around. Discard bay leaves.

Chicken Chow Mein

Heat in a large skillet 2 tbsp. butter or margarine. Add and brown lightly 2 cups chopped canned or cooked chicken. Add:

1 cup chopped onions
2 cups chopped celery
2 cups chicken broth

Simmer 8-10 min. or until vegetable are just tender.
Stir in:

1 can bean sprouts (drained)
3 tbsp. corn starch blend together with
2 tbsp. of soy sauce

Add to vegetables mixture and cook stirring constantly until thickened 3-5 min.
Serve on rice and heated noodles.

Andy White

Chili Con Carne

1½ cups cooked kidney beans
1 large onion, sliced
1 green pepper, chopped
1 lb. ground beef
1 lb. can tomatoes
1-8 oz. can seasoned tomato sauce
1½ tbsp. chili powder
1½ tsp. salt
1 bay leaf

Brown onions, pepper and meat in little hot fat. Add beans, tomatoes, tomato sauce, chili powder, salt, bay leaf, dash paprika and cheynne. Cover and simmer 1½ hours adding bean liquid or water if needed. Makes 6 servings. If using can beans, drain well.

From Creole Country
Shrimp, Ham & Chicken

2 broiler-fryers-2lbs. each-cut up
3 cups diced (cooked) Ham-1 lb.
4 tbsp. (½ stick) butter or oleo
2 cloves garlic sliced/crushed
3 large onions chopped - 3 cups
1 pkg. (1 lb.) frozen drained raw shrimp
3 cans (1 lb. each) stewed tomatoes
2 tsp. salt
¼ liquid red pepper seasoning
1 large bay leaf
3 cups thin sliced celery
2 cups uncooked rice
¼ cup parsley cut up

Wash chicken, pat dry, brown ham lightly in butter in a heavy roasting pan. Stir in garlic and onions. Saute 5 min. or until soft. Add chicken and shrimp.

Combine tomatoes, salt, red pepper seasoning and bay leaf in large bowl, pour over ham and chicken. Heat to boiling cover and simmer 30 min. Stir in celery and rice, making sure all rice is covered with liquid. Simmer 30 mins. longer or until chicken and rice are tender - remove bay leaf - stir in parsley.

Pepper Steak

1 lb. round steak
¼ cup cooking oil
1 tsp. salt - dash pepper
¼ cup diced onion
1 clove garlic
4 green peppers, diced
1 cup diced celery
1 cup beef bouillion soup
2 tbsp. corn starch
¼ cup water
2 tsp. soy sauce
cooked rice

Cut steak in 2 in. pieces, heat oil; salt and pepper steak and put in skillet. Cook over high heat until brown, stirring frequently. Add onions, garlic and peppers celery and bouillion. Cover and cook until crispy, about 10 min. Combine starch, water, soy sauce to make paste. Slowly add and stir into meat. Cook and stir until liquid is thickened (5 min.) Serve over hot rice.

Brocolli Casserole

2 pkg. frozen chopped brocolli-cook & drain
1 can cream of chicken soup
¼ cup milk
1 small onion chopped
1-8oz. cheese Whiz (or 1 cup shreaded cheese)
1½ cup cooked rice

Fry onions in small amount of butter until clear. Add soup, cheese, milk, and cook 3 min. Add brocolli and rice and mix well. Put in greased baking dish. Heat at 350 degrees until hot through and through.

Arise, My Love

"The toast is burnt; the coffee's weak-
It's amber in the cup.
There's no hot water, either;
The children used it up.

The clock stopped and I overslept
(I'm wakeful as a rule.)
I'll have to write the kids a note;
They'll all be late for school.

The morning paper's on the roof;
That newsboy's such a clown.
You'll have to get a ladder
If you want to get it down.

The car won't start. I tried it
But I think the battery's dead.
Arise, my love, and greet the dawn...
I'm going back to bed!"

HIS WAY IS BEST

I may not always know
The way, wherein
God leads my feet;
But this I know,
That round my path,
His love and wisdom meet.
And so I rest,
Content to know,
He guides my feet
Where'er I go.
O, Precious peace
Within my heart;
O blessed rest to know
A Father's love
Keeps constant watch
Amid life's ebb and flow;
I ask no more than this;
I rest content
And know His way is best.

Recipe For Mothers

by Margaret Hoover

Take a mixing bowl of charm
And laddle in the love.
Heap it high up to the brim
With all you are thinking of.

Don't omit the tolerance
Or need for unity...
Kindness, lots and lots of faith
In prayers with family.

Subtract your irritation
And multiply your time,
Dividing your finances
Helps rounding out this rhyme.

Next, take a little sugar,
Then pepper and some spice,
Throwg in heaps of thoughtfullness
In ways that are mighty nice.

Add one big, adoring smile,
A heart full of affection...
And you've got all the "mixings"
For a mom who's just perfection.